

t.s.s. MAXIM GORKIY

## Statement of Corrective Action for the Deficiencies detained in Vessel Sanitation Inspection Report

Inspection Date **4/2/2004**

Port of Inspection: **San Francisco**

Next vessel's calls to U.S.A. in 2004, dates & ports: **09.03.2004/Apra/Guam; 17-18.03.04/Honolulu/Oahu; 19.03.04/Hawilwili/Kauai; 20.03.04/Kahului/Maui; 21.03.04/Hilo/Hawaii; 26-27.03.04/San-Francisco; 17.04.04/Port Canaveral; 10.04.04/Charleston; 21-22.04.04/New York; 23.04.04/Newport; 24.04.04/Boston; 08-09.10.04/New York; 10.10.04/Wilmington; 12.10.04/Charleston; 13.10.04/Port Canaveral; 15.10.04/Key West**

D e t a i l s o f I n s p e c t i o n V i o l a t i o n							C o m m e n t s
No.	Location	Description (Extract from Summery)	Results, Reference and Recommendations	Ref.	Points	Critical	Vessel's Corrective Action Follow-up and final status
1	2	3	4	5	6	7	8
1	<b>Portable Water</b>	PW system protection cross-connections, backflow.  Disinfection	The portable water storage tanks share a common wall with the hull of the vessel  The vessel is in process of submitting a variance request for these tanks.	<b>07</b>	<b>0</b>	<b>Yes</b>	The vessel has double bottom fresh water storage tanks only. (5A.Central/188mt; 5B.Central/162mt; 6A.Central/111mt; 7.Central/108mt 8.Pt; 8.Central., 8Stb/98/106/98 mt) All a/listed tanks share a common walls with the hull and B.W.(ballast water) d/b tanks. Service tank of portable water which is use for final distribution has not common walls with either ship's hull or B.W. tanks. All portable water pipes from the F.water tanks (suction pipes between tanks and transfer pipe) have salt-content sensors of the saltness control station (salinometers) which locates at the Auxiliary Engine Room. The saltiness' warning alarm (light & sound) system is available at Control Room (24-hours watch-keeping) All past experience of vessel suggest that the the existing F.W. saltness control system has the good design & operate reliability to prevent the uncontrollable salinisation of portable water. <b>We are waiting for your further info re this matter.</b>
2	<b>Portable Water</b>	PW filling hoses, caps, connections,procedures. Sample records,valves. PW system constructed, maintained.	There were no record that the halogen levels were monitored during the production of portable water.	<b>08</b>	<b>1</b>	<b>No</b>	The halogen recording procedure is implemented. The halogen levels are monitored in Log-Book every four hours. <b>The matter is closed.</b>

3	<b>Portable Water</b>	PW filling hoses, caps, connections, procedures. Sample records, valves. PW system constructed, maintained.	The location of the samples for bacteriological analysis were not located in the log	08	1	No	The location procedure is implemented. The entries re location of samples for bacteriological analysis are logged whilst every scheduled test. <b>The matter is closed</b>
4	<b>Neptune Bar</b>	Nonfood-contact surfaces designed, constructed, maintained, installed, located	The cappuccino machine was not elevated 100 mm above the counter top to allow for access to clean	21	1	No	The machine is elevated 100 mm above the counter top and the access to clean is provided. <b>The matter is closed</b>
5	<b>Neptune Bar</b>	Equipment/Utensils non-food-contact surfaces clean	The exposed area under the bar counter was soiled with debris	27	1	No	The area is currently cleaned but, generally, the violation can be rectified whilst the absence of the passengers onboard as Neptune Bar is to be put out of operation for some time. <b>The matter is closed durind Dry-docking/2003</b> The area is partially covered with the stainless steel plates.
6	<b>Provisions</b>	Food protected storage, preparation, display, service, transportation. Original containers, labeling. Food handling minimized.	The meat, smoked meat and vegetable freezers had condensate on the ceiling, floor and had dripped onto boxes of food stored below the condenser. The food product was individually wrapped. One box of salmon was stored on the floor in a smoked fish freezer	19	0	No	AA. The special meeting was arranged with the participation of Food & Beverage Manager and vessel's Administration to discuss the food's storing&handling procedures. All staff which is involved to these procedures is informed re USPH Requirements accordingly. <b>The matter is closed.</b>
7	<b>Provisions</b>	Deck/bulkheads/deckheads construction, repair, clean	Food was stored on bread racks in the sausage freezer	33	0	No	Additional racks (maid of stainless steel) will be purchased and installed during coming DD. <b>The matter is closed durind Dry-docking/2003</b>
8	<b>Provisions</b>	Food protected storage, preparation, display, service, transportation. Original containers, labeling. Food handling minimized.	Instant coffee and grapefruit juice was stored on the floor in the provisions officers' office	19	0	No	The food-stuffs have been removed and the personal was instructed accordingly. <b>The matter is closed</b>
9	<b>Provisions</b>	Nonfood-contact surfaces designed, constructed, maintained, installed, located	The brown sealant type material located on a bulkhead seam in the dry storage oil room was not easily cleanable	21	0	No	The sealant has been renewed. <b>The matter is closed</b>
10	<b>Provisions</b>	PW filling hoses, caps, connections, procedures. Sample records, valves. PW system constructed, maintained.	The potatoes peeler in the vegetable preparation room did not have the air gasp maintained. The inlet water line weld was broken allowing the inlet to fall below the floor rim.	08	1	No	The inlet water line has been repaired and the air gap provided. <b>The matters are closed</b>

11	Main Galley	PHF temperature maintenance facilities. Food-contact surfaces designed, constructed, installed, maintained. TMD=s provided.	The french fryer coils were not clean. The O-ring collar was not clean on all of the Hobart mixers and one mixer whip had food debris stuck on the whip. Many of the mixers had a black grease noted on the attachment knob. It was unknown if this grease was food grade.	20	2	No	All areas have been cleaned and washed. The measures to prevent the similar contamination of galley equipment are taken. All galley staff is unstructed accordingly.  <b>The matter is closed</b>
12	Main Galley	Nonfood-contact surfaces de- signed, constructed,maintained, installed, located	The tea pot and plastic hoses attached to the portable water supply inlet line on the ice machines and hot water pots in the cold galley were not easily cleanable.	21	1	No	All hoses were additionally cleaned with a special chemicals. The relevant arrangements done to provide the easier cleaning in future. <b>The matter is closed</b>
13	Bakery	Deck/bulkheads/deckheads construction, repair, clean	The deckhead in the bakery area had a rust like debris noted	33	0	No	The deckhead has been cleaned and washed with the special chemicals. The staff is instructed accordingly. <b>The matter is closed</b>
14	Bakery	Deck/bulkheads/deckheads construction, repair, clean	Broken floor tiles were noted throughout the bakery and main galley area	33	1	No	All broken tiles have been replaced. <b>The matter is closed</b>
15	Main Galley	PHF temperature maintenance facilities. Food-contact surfaces designed, constructed, installed, maintained. TMD=s provided.	Both Scotsman ice machines on the 4th and 5th deck were not easily cleanable where the ice enters the bin	20	2	No	The bin's entering areas are covered with the stainless steel plates.  <b>The matter is closed</b>
16	Main Galley	Food-contact surfaces equip- ment/utensils clean. Safe	The interior of the Scotsman ice machines were soiled with black mold on the styro-foam insulation and a rust debris on the ice chute	26	0	Yes	AA.The black mold has been removed as much as it is possible to do on such old and obsolete equipment. <b>The operational part of the matter is closed.</b> BB. Technical part: One old ice machine is scrapped and replaced by new one. Five other items of PAX galleys' equipment have been renewed as well. <i>Remark: the renovation of obsolete equipment will be continued according to Hotel Up-grading Plan</i>
17	Dish Wash Area	Dishwashing/Equipment wa- shing facilities designed, const- tracted, maintained, installed, lo- cated, operated, TMDs, test kits	Both Hobart dishwashers(located on the 4th and 5th decks) were not operating effective-ly. Both d/washers last left final rinse nozzle was clogged and water had been shut off to the wash cycle on the 5th deck d/washer. <b>All these items were repaired during the inspection.</b>	22	0	No	     <b>The matters are closed</b>

18	<b>Food Service General</b>	PHF temperature maintenance facilities. Food-contact surfaces designed, constructed, installed, maintained. TMD=s provided.	The reach-in and under the counter refrigerator units were not at the correct temperature. Trays were being used to store food instead of racks. This prevents adequate ventilation/circulation within the units. Recommend adequate refrigeration racks be obtained. The reach in cooler in the crew galley was not maintaining adequate temperature (eggs 47 degrees F, tomato paste 48 deg.F). The chef stated that this food will be discarded.	20	2	No	<p>The temperature of listed areas is brought to the proper levels.</p> <p>The trays were replaced with the stainless steel racks.</p> <p>Adequate temperature is provided.</p> <p>The food was discarded.</p> <p><b>The matters are closed</b></p>
19	<b>Crew Galley</b>	Nonfood-contact surfaces designed, constructed,maintained, installed, located	Ice had accumulated in the drip pan of the counter freezers plugging up the drain	21	1	No	<p>The ice was removed, the free drainage was provided.</p> <p>The staff was instructed accordingly.</p> <p><b>The matter is closed</b></p>
20	<b>Food Service - General</b>	PHF temperature maintenance facilities. Food-contact surfaces designed, constructed, installed, maintained. TMD=s provided.	The food contact surfaces of the older equipment had difficult to clean features such as exposed wiring, fans, gaps	20	2	No	<p>Some sections of wiring were renewed during <b>dry-docking/2003</b>.</p> <p><b>The matter is mainly closed</b></p> <p><i>Remark: the renovation of obsolete equipment will be continued according to Hotel Up-grading Plan</i></p>
21	<b>Food Service - General</b>	Nonfood-contact surfaces designed, constructed,maintained, installed, located	The non-food-contact surfaces of older equipment had hole, gaps, seams and other difficult to clean features.	21	1	No	<p>Some noted deficiencies were rectified during <b>dry-docking/2003</b>.</p> <p><b>The matter is mainly closed</b></p> <p><i>Remark: the renovation of obsolete equipment will be continued according to Hotel Up-grading Plan</i></p>
22	<b>Food Service - General</b>	Deck/bulkheads/deckheads construction, repair, clean	The decks, bulkheads and deckheads had wiring, piping, lights, cracked tiles and other difficult to clean features.	33	1	No	<p>All cracked tiles were renewed.</p> <p><b>The matter is mainly closed</b></p> <p><i>Remark: the renovation of obsolete equipment will be continued according to Hotel Up-grading Plan</i></p>
23	<b>Corrective Action Statement</b>			-	0	No	<p>All instructions and recommendations are noted and taken for the further guidance.</p>